

THE FARM AND GARDEN.

SOIL FOR HEMP.

The soil best suited to hemp is a rich alluvial loam; it will thrive in a moderately tenacious one if well pulverized and it has good underdrainage, either natural or artificial. Land that bakes hard is not good for hemp. It is generally sown broadcast, from a bushel to a bushel and a half of seed being used to the acre. If drilled in less is required. When raised for the seed it may be planted in hills.—*Boston Cultivator.*

GOOD USE FOR HOUSE SLOPS.

If you save all the slops from the house, the wash-water and suds of sundry occasions during the week, you will find that you have a supply of nutrient at hand to draw upon which is far richer than you had any idea. It will not make a poor soil permanently rich, but it will afford sufficient nutrient to nourish such plants as you grow in it during the summer in a very satisfactory manner. We planted some annuals on a stiff clay that had been thrown out of a cellar. We water them regularly with suds and slops, and they surpass in growth and floriferousness those grown in the garden.—*American Agriculturist.*

A HOME-MADE BROODER.

People who raise many chickens find a good brooder a very useful institution. There are many plans for making them, from which we select the description of a good one that can be easily made: Make a box three feet square, one foot high, open at the top and bottom. Over this nail sheet iron, and then nail one-inch strips around the edge, leaving a hole at each corner one inch long. Make a floor of matched lumber, on the strips, leaving a hole two inches square in the center, around which fasten a tube four inches high. Then make a cover two feet and eight inches square. Set on four legs. Along the edges tack strips of flannel, slashed every two inches. Place this on top of the brooder. Set a lamp under the sheet iron, and the air passing through the holes left in the corners becomes warmed, streams through the tube, and over the chicks, while the floor at the same time is quite warm. Such an apparatus, properly constructed and managed, fills the bill of a good brooder.—*New York Witness.*

MARKETING FRUITS.

Large cities do not always prove the best markets for fruits. The best market is often passed by and the fruit sent to New York to be sold at a less price than it would have brought nearer home. Look well to the question of markets before the fruit is ready. If the fruit is to be consigned to a commission dealer, select the man, not the one who makes the greatest promises, but the one who has best reputation for fair dealing and promptness.

Conform to the customs of the market in the choice of packages. Where the custom is to send berries in round boxes, those in square ones will meet with slow sale. Have choice fruits, such as selected apples, plums, etc., go in bushel and half-bushel crates. Let the crates be built of bright new stuff, and establish a reputation for neatness that will designate your fruit, even without a label. But do not omit to mark every crate, barrel or other package, plainly, with the name of the consignor, and with your own name. Make or purchase packages of all kinds well in advance, so that this important matter may not be rushed at the time when the fruit is ripening.

Too much care cannot be taken in assorting fruits. Some make three grades, the first and second for market, and a third to be fed out or dried or otherwise disposed of at home. Some of the most careful fruit growers make but two grades, the first and best only goes to market. All other is kept at home, or disposed of without having the name of the shipper on the packages.—*American Agriculturist.*

COWS SHOULD PAY FOR THEIR BOARD.

In order that the plants grown may yield the best return of which they are capable to the husbandman, his skill should be exercised to provide animals which can return to him the most in products or service for the food which they consume. It is possible to keep animals which yield so much less in food than they eat, that they are veritable burdens upon the man whose property they are. Instead of being his servants, living and laboring for him, he sometimes becomes theirs, and apparently lives to keep and feed cows, hogs and horses. The cow in all civilized countries is always a boarder upon some person. She should be made to pay for her board at such remunerative rates as will leave a profit for the boarding-house keeper. If she fails in that she should be made to render a service which she will not unwillingly contribute. Her carcass should be made into beef and her hide into leather. She should not be shyly sent to board upon some other unfortunate man. A cow with the business habit of keeping her accounts with the world paid up through the man who owns and feeds her, is a good business cow. That is the kind of cow I recommend. Her power of service will be indicated by certain external points. She should have a large long udder, of elastic fine quality; a mellow movable skin, covered with soft silky hair; a long large barrel, hooped with flat ribs, broad and wide apart; a broad loin, spreading out into broad, long hindquarters; an open twist with rather thin hips, and a lean neck of symmetrical length, carrying a clean-cut fine face with prominent eyes. A cow with these points has ability to serve a man well, if she gets a fair power equal to or rather better than her own, care should be exercised in their breeding. The best blood, of the breed adapted to the farmer's purpose, should be used to enlarge and, not to lessen, the working capacity to be transmitted to her calves.—*Farm, Field and Stockman.*

EFFECTS OF FOODS—LEAN PORK.

The best results can be had with bread.

ing sows, writes F. D. Curtis to the *American Agriculturist*, by turning them into a field where there is plenty of pasture. It is not advisable to allow them to have pigs where other hogs run, although, in a large range, there is little danger of the pigs being disturbed or injured when born. One thing is sure—there is no food which will make better pigs or put the sows in better condition for bearing young than grass. It seems to be as natural food for swine as for any class of animals. I have known sows which destroyed their pigs in the spring, to make the best of mothers in the summer when fed on grass. In the spring they were feverish and made frenzied by their physical condition; while in the summer by the cooling and succulent character of the grass they were in perfect condition for the ordeal of bearing young. Feeding vegetables has a similar effect, and when sows have these regularly they are always sure to do well. Fruits are also natural foods for swine, and sows will do well if fed nothing but apples. In the summer hogs should always be on the earth and given a chance to root. When it is known that all these cheap foods are so natural and healthful for swine, it seems strange that so many farmers persist in keeping their hogs, the year round, on grain. An acre of sweet corn, fed stalks and all, will go a long way toward fattening a lot of hogs. Sorghum is also excellent. Weeds are allowed to go to seed, for extra work the next year, which would make excellent pork. Here is a maxim: The cheapest foods make the best pork. The reason is, it is the leanest. Lean pork then being the best, we should try to make it. Confinement in pens tends to increase the fat. Exercise develops the muscles. The muscular part is the best food. The fat is largely waste. We make fat to throw it away. People buy hams, not for the fat, but for the lean. When the fat is wasted it makes the lean cost just so much more. Reduce the fat and increase the lean.

Can this be done? Certainly. In this way: Keep the pigs all their lives in the pasture. Feed skim-milk and bran. Keep corn away from them. Give them vegetables and apples with the bran. When the bodies or frames are grown, give them oat meal or rye, ground entire, mixed with bran, putting in twice as much bran as rye. Keep up the vegetable and apple diet and allow them during this time to eat all the grass they will. A little corn may be fed toward the end. Pork made in this way will have more lean, and will be tender and juicy. At Kirby Homestead, with our breed of hogs, and using turnips, we have produced hams seventy-five per cent. lean. The fat is something more than mere lard—animal oil. It is meat, with the substance and grain of meat. To get such pork is worth trying for, as it is in demand. The sausage and the other food products made from such pig meat are superior in quality and taste. There is a tenderness and flavor which enhances the value. Pigs should not be fed so much or gorged to such an extent that they will not go out into the pasture. An active pig will make better meat than a helpless one—made so by lack of true muscle and vigor. It is advisable to plant apple trees for early ripening, in order to give the pigs a start. Fifty trees of this kind have been set this year at Kirby Homestead, including twenty early harvesters. Apples do not make fat pork, but they do make plenty of lean meat, and that of extra quality. Pumpkins can be utilized in the same way. Gradually the requirements of consumers for more lean pork will open the eyes of farmers to the fact that the consumers are right and we will have less of the greasy, indigestible animated lard tubs called "early matured pork." "The most weight in the shortest time," is a heresy which has broken down lots of American stomachs and set thousands of people against pork. There is no animal on the farm which can be turned to better account than the hog to utilize wastes and cheap foods, and as a factor for enriching the farm. For a steady diet give the pigs grass.

FARM AND GARDEN NOTES.

The creamery is the dairy farmer's hope. Have milk rooms well ventilated from above. Liquid manure is best applied weak and often. Do not allow the ground around plants to become balked. Keep swine healthy. Loss begins when health breaks down. Every young weed that is cut down is one less to go to seed. Corn isn't horse feed. Never look for anything better than oats. The cows will be more comfortable out of doors these hot nights. The three great enemies of sheep are dogs, foot-rot and parasites. A member of a famous farmer's club says, feed onions to sheep to kill ticks. Sheep do not suffer from the cold, but they do not like high winds or to have wet fleeces. After a long journey, walk your horse around the yard a little before feeding and until he is cool. The silo on the "cheap plan" is growing in favor, and will help solve many problems of feeding. Timothy when unmixed with other grasses should be cut while in blossom, or just before the blossoms appear. See that there is a shade of some kind in the pasture. It is for the comfort of the stock and the profit of their owner to do this. Burdocks are everywhere a nuisance. If you have none, your neighbor has. Cut them off frequently at the ground's surface. Immediate straining will remove impurities which otherwise might be dissolved to the permanent injury of the whole product. See to it that the cream does not get too "ripe" during hot weather. Poor cream won't make good flavored butter no matter if the grain, color and texture are good—a doubtful result.

HOUSEHOLD AFFAIRS.

HINTS TO HOME DRESSMAKERS.

Surplice waists of thin dresses have the fullness from the shoulders prettyly shaped into a pointed yoke by drawing ribbon through a casing made of facing an inch-wide strip from each armhole to a point lower down on the edge of the front. The ribbons meet at the point of the bust and are tied in a bow. Surplice waists of embroidered muslin have their front edges straight from the shoulder down, then edged with a Valenciennes lace frill, and crossed at the waist line. This leaves a V space at the top, disclosing the pretty plain white lawn lining, with its tiny thread buttons, and above is a turned-over collar of the embroidery and lace, which is first sewed on a high standing collar of the lawn.

Eight or ten rows of shirring around the waist line are employed by French modistes to hold the fullness of blouse waists of sheer white lawn. The material then falls two inches below the shirring, and lace or embroidered edging, also two inches wide, is sewed to the edge of the muslin.

Full straight skirts of lawn are gathered to a belt of lawn, and the ribbon belt and sash are then set permanently outside of this lawn belt. The skirt is put on after the waist is on, and there is no ugly opening between the waist and skirt. A French fancy is a new way of using ribbons on white lawn skirts. The skirt is straight, and is deeply shirred below the belt, having six rows of shirring done in pairs, leaving a space an inch and a half wide between these double rows. Ribbon an inch wide is then passed in and out in the spaces between the pairs of shirring.—*Courier-Journal.*

RECIPES.

Stewed Potatoes—The French call this way of cooking potatoes "à la bonne bouche." It is a very nice way to cook the small new potatoes, which are sometimes quite cheap, when larger ones are too high-priced to purchase. Scrape them; this may be done quickly by putting them in a pail with cold water, taking half a brick and rubbing them vigorously with a sort of twist of the wrist, then finished with a knife and drop into clean, cold water. Boil, and let them get cold. Place a quart of them in a steppan with three ounces of butter and a pinch of mixed sweet herbs; season well with salt and pepper and shake for five minutes over the fire; sprinkle with minced parsley, squeeze a few drops of lemon juice over them, and send to the table.

Pigs' Feet—These are nutritious, and if you don't buy them at a restaurant, where they somehow seem to retain the flavor of the farm yard, they are appetizing and delicate. Let the cleansing process be a thorough one, first scraping and washing, then soaking in cold water for a few hours, and washing and scrubbing again. Tie each one in a separate piece of thin old muslin; cover with boiling water, add salt, and simmer until tender—about four hours. If you want them pickled, pour hot vinegar over them, adding salt, pepper and whole allspice. They are also nice if set aside until cold, split in two, dipped in a thin flour paste, rolled in crumbs and fried in hot dripping; garnish with parsley and slices of lemon. They can be broiled, after which cover with a sauce made of a teaspoonful each of butter and parsley, seasoning with salt, pepper and a few drops of lemon juice. They may also be dipped in a butter and fried.

Salt Mackerel—Choose a large, fat white mackerel weighing from a pound and a quarter to a pound and a half; soak it over night in a large pan of cold water, laying it skin side down. The next morning put it over the fire in cold water and let it come to a boil. Taste to see if it is too salt; if it is, change the water; if not, simmer until with a fork you can raise the bone. Drain off the water; lay the fish on a hot dish; lift off the bone and season with two tablespoonfuls of cream made hot, bits of butter, pepper and minced parsley. With this serve stewed potatoes. Slice cold boiled potatoes in thin, even rounds; season each layer with salt, pepper and bits of butter as you drop them into a wide saucpan. Cover with cold milk; stew fifteen minutes, and thicken with a teaspoonful of corn starch wet with cold milk. If it is baking morning, mold small flat muffins from the light bread dough, and let them raise for three-quarters of an hour; fry on a griddle on top of the stove, using a very little hot fat. When done tear apart with the fingers and drop bits of butter inside.

Beef With Macaroni—This is an economical and excellent dinner. Buy a flank steak, costing according to the market from fifteen to twenty-five cents. With a sharp knife denude it of the bits of fat, and then spread it with a force meat made from two ounces of salt pork minced fine and fried, crumbled stale bread, a minced onion fried with the pork, and a seasoning of salt, pepper and powdered herbs. You will need only a cupful of the dressing, and the onion should be a very small one. Lay two or three thin slices of fat salt pork over the dressing, and then roll up the steak, tying or skewering it firmly. Put a little dripping in the bottom of a pot, and when hot lay in the meat and brown all around; then set it back on the range and let it cook very slowly until perfectly tender, adding little if any water, but letting it simmer in its own juices. Toward the last add a cupful of stewed and thickened tomatoes. Cook in another vessel half an hour before the meat is done, some macaroni of the broad ribbon variety; drain it; put a layer of this on a hot platter, sprinkle it with grated cheese; over this a ladle full of gravy from the pot, and so continue until the macaroni and gravy are all used. Lay the meat on top, and carve down through the middle in thin slices. What is left is nice sliced cold for tea, or made into a mince for breakfast with corn dodgers.—*American Agriculturist.*

We exported last year more petroleum than ever before, 612,000,000 gallons, of the estimated value of \$49,420,617.

How They Do It in Kentucky.

I had been asleep in my seat in the passenger coach as the train was rolling through Kentucky, and was aroused by a couple taking the seat in front of me. I did not raise my head, but made out that he was a young fellow of 22, or thereabouts, and she was a young girl of 18 or 20.

"Reckon he's asleep?" queried the girl, referring to me.

"I'm shore of it," he replied, after taking a look at the back of my head. There was an interval of silence, cut on the bias and warranted fast color, and then the young man queried:

"Glad ye come, Mary?"

"Sorter, Bill."

"We're friends, hain't we?"

"Shore."

"I never did keer fur no other gal."

"Shoo! Now you is funning me."

"Shore as I live, Mary. I wouldn't marry no girl in our hull section, no how."

"Honest?"

"True as cucumbers. Pap likes ye, Mary."

"Glad ont."

"And mam likes ye."

"Glad ont."

"And pap was a saying to me that if I got mard I could bring my wife right home."

"Your pap is good."

"But I can't git mard, Mary."

"Deed, but why not?"

"Cause nobody loves me."

"Shoo! Reckon somebody does."

"No, they don't. If they did they'd show it."

There was another interval of silence, bordered with forget-me-nots and ornamented with orange blossoms, and during this minute I think he seized her unresisting hand. I think she was ready to be seized. He probably squeezed it as he said:

"So you reckon somebody does?"

"Yep."

"Then why don't they say so?"

"Waitin', mebbe."

"Waiting for what?"

"To be axed to say so."

He was trembling with excitement, and he could not control his voice as he said:

"If they loved me they'd squeeze my hand, wouldn't they?"

"Reckon they would."

(Squeeze—zip—gasp. Hello Central!)

"And—and, Mary, if they'd marry me they'd squeeze agin, wouldn't they?"

"Sure they would."

(Squeeze—whoop—call up the parson!)

Then he leaned over and kissed her, and Cupid danced a hornpipe up and down the aisle.

LITERARY NOTES.

Among the papers for young people that deserve the success, they have attained the *Youth's Companion*, takes it place in the highest rank. Perry Mason, & Co., Boston, publishers.

WINNER OF THE 'AMERICAN' PRIZE. Last September AMERICA, of Chicago, through the American Economic Association, offered a prize for the best essay on the 'Evil Effects of Unrestricted Immigration.' The Hon. Carroll D. Wright and Prof. Small, of Colby University, acted as judges, and last month announced their award in favor of Mr. Richard Dudley Lang, whose essay appears entire in the issue of AMERICA of Aug. 1. Mr. Lang is a resident of Baltimore, Md., and his essay is a comprehensive treatise on a subject of first importance to the future of the Republic.

Ever since 1861 there have been women (more each year) who claim that there is no such thing as good, or as economical as D. obins's Electric There must be some truth in their claim. Try it, see how much. Your grocer has it.

An electric motor has been applied to running brushes used in grooming horses.

It's a Mighty Cold Day

In January when Peru-na fails to keep you warm. When the blustering blasts of winter envelope your body in their icy embrace, and seem to freeze your very marrow; when you shiver and shake with the cold chills that creep over you and pierce you to the very bone; then it is that you will find, if you try it, that there is nothing so comfortably warming and so mildly invigorating as this same Peru-na. Sending a gentle glow through your chilled system, it will start your blood re-circulating through your veins, put new life and vigor into you, and make you feel altogether like a new man. The effect of Peru-na in this respect is wonderful, and is manifested by no other medicine. As a Stomach Medicine and Tonic it has no equal, and needs only to be tried to prove its efficiency. For record of what Peru-na can do for its peculiar ills, send free by the Parua Medicine Company, Columbus, Ohio. To keep the Liver, Kidneys and Bowels regulated, Man-a-lin should be taken at the same time. \$1 a bottle.

Massachusetts in November next will give the Australian voting system a trial.

This is the age of wonders, and the average American citizen is no longer surprised at anything. If you want to experience that sensation, however, just write to R. P. Johnson & Co., 109 Main St., Richmond, Va., and hear what they have to say of the success of some of their agents. They have got the goods that sell, and any one out of employment will consult their own interests by applying to them.

The town of Lee, Me., has neither lawyer, doctor nor minister.

A pocket match-safe free to smokers of "Fansill's Punch" 5c. Cigar.

Snakes are trying hard to astonish the Connecticut natives this year. In Chaplin, a rocky hill town southwest of Norwich, there is an old dry well that is quarter full of snakes. Mr. Augustus Evans owns the well, and whenever he wants to have fun he visits the well and kills snakes. His best record at the sport was made a few days ago when he bagged 31 black snakes and four adders.

DUTCHER'S FLY KILLER
Makes a clean sweep. Every sheet will kill a quart of flies. Stops buzzing around ears, diving at eyes, tickling your nose, skips hard words and secures peace at trifling expense. Send 35 cents for 3 sheets to F. DUTCHER, St. Albans, Vt.

JONES
PAYS THE FREIGHT.
F. & W. Wagon Scales, True Weighs, Steel Scales, Brass Tare Beam and Beam Box for \$80.
Every size Scale. Free price list. Mention this paper and address JONES OF BINGHAMTON, BINGHAMTON, N. Y.

OPIMUM
and Whiskey Habits cured at home without pain. Book of particulars sent FREE. R. M. WOOLLEY, M. D., 623 & 625 West Madison Street, CHICAGO, ILL.

A Valuable Treatise on the OPIUM HABIT.
Full information of an Easy and Speedy cure free to the afflicted. Dr. J. C. HOFFMAN, Jefferson, Wisconsin.

HOME EMPLOYMENT AGENTS
Wanted everywhere for the HOME SYSTEM—a grand family paper. Big Cash Premiums. Sample FREE. T. E. G. NEWMAN & SON, 623 & 625 West Madison Street, CHICAGO, ILL.

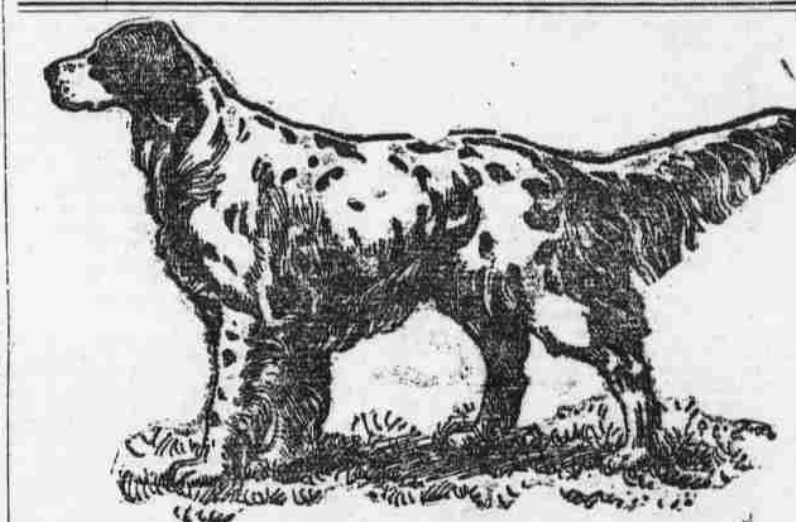
DROPSY. Why suffer when I have a guaranteed cure? Send \$1. by mail. Remedy sent by return post. PFEL & CO., 185 N. 3d St., Philadelphia.

PATENTS F. A. Lehmann, Washington, D. C. Send for circular.

ASTHMA CURE Sample 18 doses, 4c, mail. Dr. Dr. Woodson, Fairport, N. Y.

PEERLESS DYES ALE THE BEST. Sold by Druggists.

THE BEST PRICE COUGH MEDICINE 25 CTS. **PISO'S CURE FOR CONSUMPTION.** FOR SALE BY ALL DRUGGISTS.



YOUR DOG
IF WORTH OWNING IS WORTH CARING FOR.

To Cure Disease You Must Understand Symptoms.

TREATING WRONG DISEASE IS WORSE THAN NO TREATMENT.

To detect symptoms and understand them requires the services of a Dog Doctor, which are not to be had outside of large cities, and are expensive; hence the necessity for a good

Dog Doctor Book
—GIVING—

SYMPTOMS AND TREATMENT OF ALL DISEASES.

We offer one written by H. CLAY GLOVER, D. V. S., of N. Y. City, Specialist in Canine Diseases, Veterinarian to the Westminster Kennel Club, N. J. Kennel Club, Hartford (Conn.) Kennel Club, R. I. Kennel Club, Syracuse Kennel Club, American Fox Terrier Club, &c., &c., which ought to be sufficient proof as to his capacity.

PRICE 40 CENTS, POSTPAID.

Eighteen Beautiful Full-Page Illustrations of Champion Dogs of Popular Breeds.

FINE PAPER, HANDSOMELY BOUND IN CLOTH.

BOOK PUBLISHING HOUSE,
134 Leonard St., N. Y. City.

ITALY
Before they got Sapolio.
The proverb ran—"The pan says to the pot, keep off or you'll smutch me!"
If your grocer sends you anything in place of SAPOLIO, send it back and insist upon having just what you ordered. SAPOLIO always gives satisfaction. On floors, tables and painted work it acts like a charm. For scouring pots, pans and metals it has no equal. Everything shines after it, and even the children delight in using it in their attempts to help around the house.
ENOCH MORGAN'S SONS CO., NEW YORK.